

Historic, Archive Document

Do not assume content reflects current scientific knowledge, policies, or practices.

Reserve

A241.3
M342Rse

UNITED STATES
DEPARTMENT OF AGRICULTURE
LIBRARY

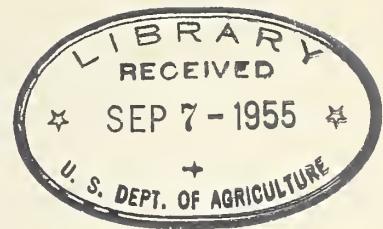


Reservin
BOOK NUMBER A241.3
M342Rse

UNITED STATES DEPARTMENT OF AGRICULTURE
U. S. Agricultural Marketing Service
Poultry Division
Washington 25, D. C.

50

3X
References
on
Shell Egg Thermostabilization



FUNK, E. M.

1943 Stabilizing Quality in Shell Eggs. U. S. Egg and Poultry Magazine, Vol. 49, No. 3, pp. 112-114 and Mo. Agr. Res. Bull. 362.

1943 Pasteurization of Shell Eggs. Missouri Sta. Res. Bull. 364.

1944 Thermo-Stabilized Eggs. U. S. Egg and Poultry Magazine, Vol. 50, No. 4.

ROMANOFF, A. L., and A. J. Romanoff

1944 Study of Preservation of Eggs by Flash Heat Treatment. Food Res. 9, pp. 356-366 (September).

FUNK, E. M.

1946 Thermo-Stabilized Eggs. U. S. Egg and Poultry Magazine, Vol. 52, No. 3.

BOSE, S., and G. F. Stewart

1947 The Comparative Effects of Heat Treatment and Oiling on the Preservation of Shell Egg Quality. Poultry Sci., Vol. 26, No. 5, p. 533.

1948 Comparative and Complementary Effects of Heat Treating and Oiling Shell Eggs on Their Keeping Quality. Poultry Sci., 27: 228-234.

FUNK, E. M.

1947 Progress Report on Thermostabilized Eggs. Poultry Sci., Vol. 26, No. 6, p. 540.

1948 Experiments in Cleaning Soiled Eggs for Storage. Research Bull. 426, University of Missouri.

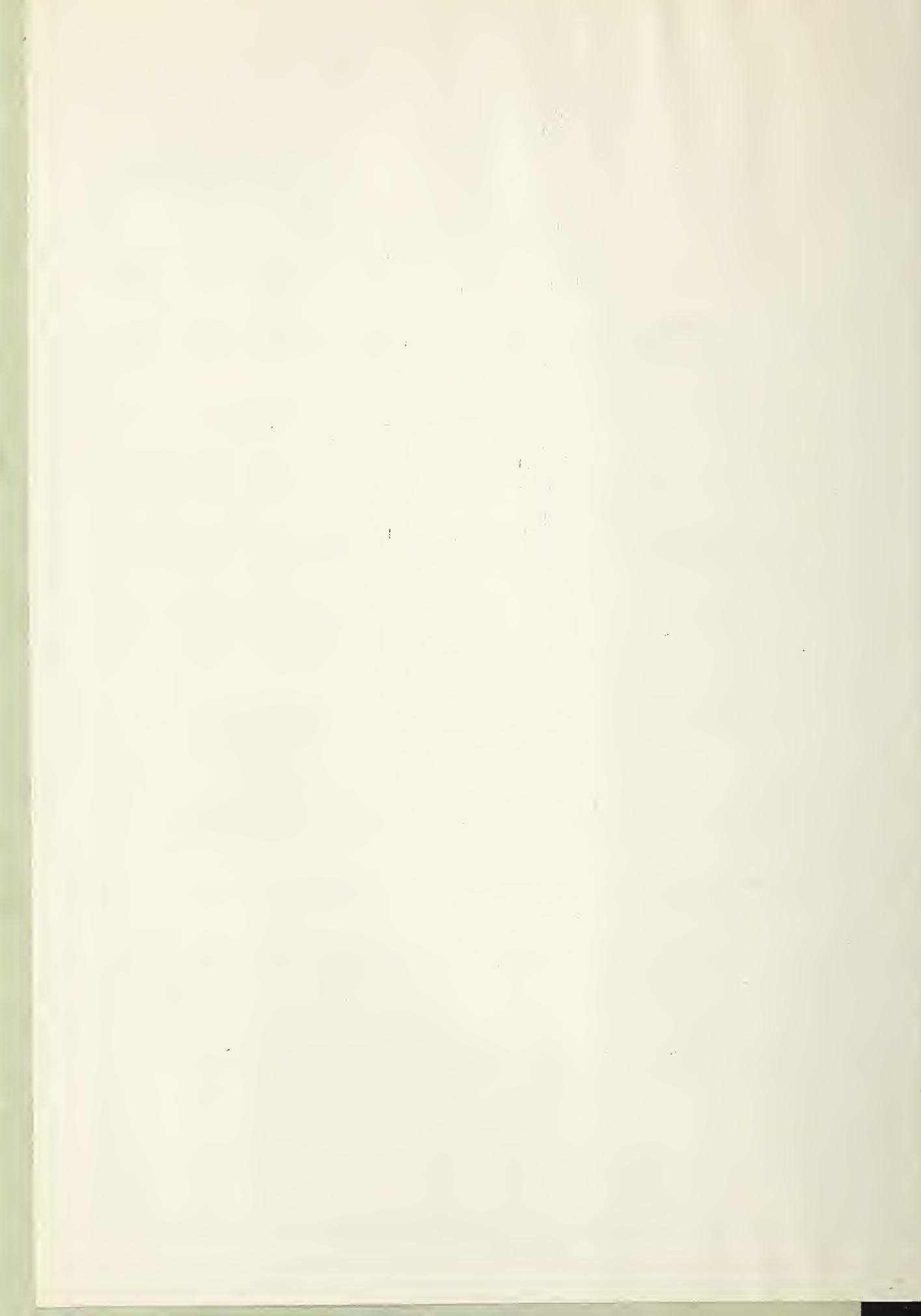
1949 , and H. BLEILIER

Thermo-Stabilization of Shell Eggs. Missouri's Sixtieth Year of Agriculture Research, Annual Report for 1947-48, Bulletin 528: 42, 1949.

Maintenance of Quality in Shell Eggs by Thermostabilization. Research Bull. 467, Univer. of Missouri.

GORESLINE, H., R. E. Moser, Jr., and K. M. Hayes

1950 A Pilot Scale Study of Shell Egg Thermostabilization. Research Division, Poultry Branch, PMA, U. S. Dept. of Agriculture, Washington, D. C.



CARLIN, AGNES FRANCES, and Janiece Foth
1952 Interior Quality and Functional Properties of Oiled and Thermo-
stabilized Shell Eggs Before and After Commercial Storage.
Food Technology, Vol. 6 (12): December 1952, pp. 443-450.

GOESLINE, H. E., K. M. Hayes, and A. W. Otte
1952 Thermostabilization of Shell Eggs: Quality Retention in Storage.
Circular No. 898, USDA.

HAYES, K. M., H. E. Goresline, and R. E. Moser, Jr.
1952 Consumer Acceptance of Thermostabilized, Oil-Processed, and Natural
Shell Eggs. Circular No. 902, USDA.

FRENEY, R. E., L. R. MacDonnell, and F. W. Lorenz
1953 High Temperature Treatment of Shell Eggs. Poultry Sci., Vol. 32,
No. 5, p. 899, September 1953.

FUNK, E. M., James Forward, and Martha Lorah
1953 Minimizing Spoilage in Shell Eggs by Thermostabilization. Poultry
Sci., Vol. 32, No. 5, September 1953.

